

PARKWAY VILLAGE

February Community Newsletter 2020



As the snow starts to fall, we want to remind you of our snow removal policies.

Once there is 2 or more inches of snow on the ground, the snow plow company will be called to plow the main streets and any open parking areas.

Icy conditions will be monitored by management. The salt trucks will be contacted as needed.

Snow removal of 2 inches or more will be shoveled around common "shared" walkways.

Residents are responsible for removing snow/ice from their own private walkways and driveways.

We provide Ice Melt for our residents to utilize as they see fit. Please bring your own container. It is conveniently located near the clubhouse front doors!



Dinner on the town for two!

Guess how many candy hearts we have in our jar!

The closest guess will win a wonderful dinner for two.

Take someone special out on the town.

Winners will receive flowers, candy, bubbly & more!

Hint: There's more than you think!

*One guess per household

Cafe Talk

Come in from the cold and try something new on our coffee bar this month.

Our flavors are always changing with the season! This month you'll see a lot of flavors with chocolate notes. Yum!

We have two very special flavors we want to shout out.

Donut House, Chocolate Glazed Donut - This coffee tastes like a fresh chocolate glazed donut dunked into your mug. All coffee, no crumbs. Topped with a sugar, sweet glaze. This is a lovely light roast!

Cafe Mocha -When cocoa and coffee get together, delicious things happen. Delectably sweet and surprisingly delicate. Very creamy and always a classic to enjoy.

Stop in for a cup, even get it to go! We are here 7 days a week !



Did you know?

We offer a business center to our residents. You're always welcome to use the computer and print whatever you need! We will also help if you need to copy or fax anything.



Brownie Bottom Cheesecake

Courtesy of Food Network Kitchens

Brownie, meet cheesecake. Cheesecake, meet brownie. Two of America's most beloved desserts combine to create a showstopper of a sweet.

Ingredients

Brownies:

Nonstick baking spray
3/4 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1/4 teaspoons fine salt
1 stick (8 tablespoons) unsalted butter
2 ounces semisweet chocolate, chopped
1 cup sugar
2 large eggs, slightly beaten

Cheesecake:

16 ounces cream cheese, at room temperature
2/3 cup sugar
2/3 cup sour cream
3 large eggs, slightly beaten
1 teaspoon vanilla extract
Chocolate syrup and whipped cream, for garnish

Directions

For the brownies:

Preheat the oven to 350 degrees F. Spray a 10-inch springform pan with nonstick baking spray. Whisk together the flour, cocoa powder and salt in a medium bowl.

Melt the butter and chocolate in a saucepan over medium heat, stirring frequently, until completely melted, let cool for 10 minutes.

Stir in the sugar and eggs. Add the flour mixture, and stir to combine.

Pour brownie batter into the prepared pan and tap the pan gently to ensure the batter is even.

Bake until the top is set and the edges start to pull away from the sides of the pan, about 30 minutes. Remove from the oven and let cool on a baking rack.

For the cheesecake:

Beat the cream cheese with an electric mixer until smooth. Add the sugar and beat until light and fluffy, about 2 minutes.

Add the sour cream and mix until just incorporated.

Stir in the eggs and vanilla extract by hand, one by one, taking care not to over mix or your cheesecake will turn into a souffle.

Wrap the bottom of the pan and up the sides with foil and place in a roasting pan.

Pour the cheesecake batter on top of the brownie layer and spread it evenly on top.

Fill the roasting pan with water until it reaches halfway up the side of the springform pan.

Bake until the center is jiggly but the surface is set, about 1 hour.

Turn off the oven and leave the cheesecake inside for 30 minutes.

Remove the cheesecake from the oven and run a sharp knife around the edges of the cake to release from the pan. Let rest on a baking rack until completely cool. Cover and refrigerate for 8 hours or up to overnight before serving.